

I CLAIM:

- 1      1. A method for preparing a rice pudding, comprising:
  - 2           forming a mixture, wherein the mixture includes a pre-broken rice;
  - 3           hydrating the rice; and
  - 4           aseptically processing the mixture.
- 1      2. The method of claim 1, wherein a starch in the forming the mixture step includes rice starch.
- 1      3. The method of claim 1, wherein the step of forming a mixture further comprises adding an additive selected from the group consisting of a milk, a sugar, a starch, a stabilizing agent and combinations thereof.
- 1      4. The method of claim 3, wherein the step of forming a mixture further comprises adding an additive selected from the group consisting of a salt, a sugared egg yolk, tetra sodium pyrophosphate, a flavoring agent a coloring agent and combinations thereof.
- 1      5. The method of claim 1, wherein the stabilizing agent includes carrageenan.
- 1      6. The method of claim 1, wherein the step of forming a blend further comprises homogenizing the blend at 1500 psi single stage.

1       7.     The method of claim 1, wherein before adding the rice, the blend is cooled to  
2     from about 45 °F to about 35 °F.

1       8.     The method of claim 1, wherein the rice includes Instant Rice IM 75.

1       9.     The method of claim 1, wherein the aseptically processing the mixture step further  
2     comprises:

3              providing a hydration tube and a holding tube; and  
4              passing the mixture through the hydration tube and the holding tube.

1       10.    The method of claim 9, wherein the prior to the passing the mixture through the hydration  
2     tube and the holding tube, the mixture is heated according to an ultra-high-temperature extended-  
3     shelf-life (UHT ESL) method.

1       11.    The method of claim 9, wherein the passing the mixture step further comprises the  
2     mixture having a residence time in the hydration tube at least from about 60 to about 360 seconds.

1       12.    The method of claim 9, wherein the passing the mixture step further comprises the  
2     mixture having a residence time in the holding tube at least 15-30 seconds.

1       13.    The method of claim 9, wherein the step of forming a blend further comprises  
2     homogenizing the blend at 1500 psi single stage.

1       14. The method of claim 9, wherein prior to the passing the product through the hydration  
2       tube and the holding tube step the mixture is heated from about 270 °F to about 290 °F.

1       15. The method of claim 1, wherein before the forming a mixture step, the blend is cooled to  
2       from about 45 °F to about 35 °F.

1       16. The method of claim 1, wherein after the passing the mixture through the hydration tube  
2       and the hold tube step, cooling the mixture to a temperature from about 50 °F to about 60 °F.

1       17. The method of claim 1, wherein the aseptically processed mixture has acceptable quality  
2       attributes.

1       18. A rice pudding, comprising:

2           an aseptic mixture, wherein the mixture includes a hydrated rice; and wherein the rice  
3           includes a pre-broken rice.

1       19. The rice pudding of claim 17, wherein the rice mixture is at least 75 percent by

2 weight pre-broken rice.

1       20.     A rice pudding, comprising:  
2       an aseptic mixture selected from the group consisting of from about 65.0 to about 75.0 percent by  
3       weight whole milk, from about 13.0 to about 17.0 percent by weight liquid sugar, from about 7.0 to  
4       about 9.0 percent by weight of a rice selected from the group consisting of whole grain rice, pre-  
5       broken rice and combinations thereof, and from about 0.5 to about 1.0 percent by weight starch.